

LANGHE

DENOMINAZIONE DI ORIGINE CONTROLLATA

ROSSO 2014

Selezioni Varietali



The best match is the one where each player contributes his own talents to the game. That's why when I think about Langhe Rosso I imagine a soccer team! Nebbiolo is the team captain, it emerges for its structure and elegance. Barbera has got personality and enthusiasm, while Dolcetto supports the team with its fruit and freshness. Freisa....is like Gattuso...decisive, but never let's down the guard. Albarossa is the goalkeeper: even though we do not notice him, without him you cannot play. And then Pinot, the playmaker: capable and quick, a real expert in dribbling, who, with his style, brings adrenaline to the match. All together they are a dream team.

Isidoro Vaira

DESCRIPTION: Our Langhe Rosso is a hug from Piedmont. It's an invitation to explore its different varieties and to get to know its personality. From young vineyards, it is a fruity delicately complex wine: an ideal companion at the table.

VARIETY: Predominately Nebbiolo, Barbera and Dolcetto. Smaller quantities of Freisa, Albarossa, Pinot noir.

VINTAGE: Fresh vintage and extremely slow ripening, which allowed us to capture the expression of terroir and minerality of all varieties. A mild winter and an early spring, with early vegetative growth. The summer was characterized by good water retention in the soils and cool breezy nights. Very late harvest.

HARVEST AND WINEMAKING: Each vineyard is harvested when it reaches the perfect ripeness. The varieties are vinified one by one, to express their personality and uniqueness.

AGING: 18-24 months partially in steel and then in pièces of first, second and third passage.

TASTING NOTES: Red colour with violet hues, refers to the sweetness of a dark fruit with refined elegance. Intense and rich on the nose, it is both concentrated and harmonious: flowers and fruits to give way to hay, tobacco, spices. Bright summer berries on the palate with graphite veins lead to the discovery of a series of sensations.